

USPH Inspection - M/S Norwegian Sea – April 4, 2002

Statement of Corrective Action

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted on board the vessel M/S Norwegian Sea on January 21, 2002 in the port of Miami, Florida.

| No. | Ref. No. | Item | Corrective Action |
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| | | <u>BIG APPLE</u> | |
| 1 | * | The final rinse temperature gauge for the three compartment sink was not working properly. Registered temperature 185 F, tested temperature 177 F. | Ongoing maintenance and calibration. |
| 2 | 33 | Recessed grouting and chipped deck tiles were noted in this area. Also the door frame had a gap at its base. | Ongoing maintenance. |
| 3 | * | The convection oven had expose coils and wires making it difficult to clean. | Corrected. |
| 4 | 33 | The small foyer adjacent to the galley had vinyl deck tile that was cracked. | One remaining tile to be repaired by Monday April 8. |
| 5 | 33 | Loose profile strips and gaps were noted throughout this area. The poured flooring was also cracked and chipped in places. | Scheduled to be repaired by the Carpenter April 15. (repo. cruise). |
| 6 | 33 | Electrical boxes and piping make the bulkheads difficult to clean. | Corrected. |
| | | <u>POTABLE WATER</u> | |
| 7 | * | The four international shore connection of the vessel were not provided with reduced pressure principle backflow prevention devices. | In progress. Backflow preventers for international shore fire connection are on order. |
| | | <u>MAIN GALLEY</u> | |
| 8 | 34 | The ice sink in the wine cellar and the ice cream dipper well just outside the wine cellar area were not sloped to drain properly. One of the handwash sink drain lines did not extend into the scupper and water from the sink was running onto the deck. | Corrected. |
| | | <u>FOOD SERVICE GENERAL</u> | |
| 9 | 33 | Bulkheads, deckheads and decks were not easily cleanable in most food service areas due to loose profile strips, non-easily cleanable fasteners, open seams, cracked | Ongoing maintenance. Bar area to be completed on the repo. cruise April 15. |

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| | | cleanable fasteners, open seams, cracked deck tiles and other such features. | |
| 10 | 33 | Non-food contact surfaces of older equipment exhibited crevices gaps, holes and other non-easily cleanable features. | Ongoing maintenance. |
| 11 | 33 | Walk-in coolers and freezers were generally in poor repair with buckled panels in bulkheads. Additionally, gaps, and open seams were noted in various areas, and the condenser base pans were corroding. | Corrected. |
| | | <u>BELL BOX PANTRY</u> | |
| 12 | 33 | Decking in the bell box was worn and not easily cleanable. | Scheduled to be repaired Saturday April 6. |
| | | <u>PRODUCTION GALLEY</u> | |
| 13 | * | Cutting boards in the pot wash area were greasy to the touch. | Corrected immediately. |
| | | <u>MAIN GALLEY</u> | |
| 14 | * | The handwashing sink near the water pitcher fill station had ice thrown into it. The single handwash sink near the number of waiters needing to use it. | Corrected. |
| 15 | * | Two nozzles were clogged on the final rinse of the main galley dishwasher. | Corrected. Ongoing maintenance. |
| | | <u>CREW MESS</u> | |
| 16 | * | Lighting in the crew mess condiment area was at approximately 10 foot candles (110 lux) | Corrected. |
| 17 | * | The prewash hose in the dishwashing area was hanging below the flood level rim of the sink. | Corrected. |
| | | <u>PROVISIONS AREA</u> | |
| 18 | * | Some raw meat were stored in close proximity to ready-to-eat foods in the freezers. | Corrected. Ongoing training of staff. |
| 19 | * | In developing the corrective action statement for this inspection, critical-item deficiencies (designated with yes in critical column (worth 3-5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency. | NIL |

